

Vegetarian zucchini rolls with irkotta & mozzarella



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

FOR THE ROLLS

- 3 zucchini, thinly sliced
- 500g Hanini Irkotta**
- 1 egg, beaten
- Salt and pepper
- 2 tbsp chopped fresh basil
- 150g shredded mozzarella
- 1 bunch fresh asparagus, trimmed

FOR THE TOMATO SAUCE

- 2 cloves garlic, chopped
- 1 tbsp olive oil
- 1 tin tomato polpa
- 1 tbsp tomato concentrate
- 10 cherry tomatoes, halved
- 100ml vegetarian cream



METHOD

- 1 Start with the tomato sauce. Fry the chopped garlic in the oil for 2 minutes then add in the cherry tomatoes and fry for 1 minute.
- 2 Add in the tomato concentrate, cook for 1 minute then add in the tomato polpa and ½ glass water. Season with salt and pepper and cook for 10-15 minutes.
- 3 Meanwhile, make the zucchini rolls. Mix together the irkotta, beaten egg, chopped basil and season with salt and pepper.
- 4 Lay out the zucchini strips and sprinkle over half of the shredded mozzarella.
- 5 Spoon a little irkotta onto each slice, add on a piece of asparagus and roll up tightly.
- 6 Spoon the tomato sauce into an oven dish and place in the zucchini rolls.
- 7 Pour over the cream and finish off with the remaining half of the shredded mozzarella.
- 8 Bake in the oven at 200°C for 15-20 minutes or until golden brown.